

# Barbecued Chicken - USDA Recipe D110

Meal Components: Meat / Meat Alternate

D11

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
*Fresh onions, chopped	6 oz	1 1/4 cups	12 oz	2 1/4 cups 2 Tbsp	<div>1. Barbecue sauce: In a stockpot, combine onions, paprika, chili powder, catsup, garlic powder, brown sugar, Worcestershire sauce, black pepper, and salt-free seasoning. Simmer uncovered over medium heat for 15-20 minutes. Stir occasionally.</div>
Paprika		2 Tbsp		1/4 cup	
Chili powder		1 Tbsp		2 Tbsp	
Catsup	3 lb 9 oz	1 qt 1 3/4 cups (1/2 No. 10 can)	7 lb 3 oz	2 qt 3 1/2 cups (1 No. 10 can)	<div>2. Set aside for step 4.</div>
Garlic powder		1 tsp		2 tsp	
Brown sugar, packed	12 oz	1 1/2 cups	1 lb 8 oz	3 cups	
Worcestershire sauce		1/2 cup		1 cup	

Salt-free seasoning		1/4 cup	1/2 cup
Chicken, whole, fresh or frozen, cut up, 8 pieces	24 lb	48 lb	<ol style="list-style-type: none"><li>3. Place chicken on sheet pan (18" x 26" x 1") lined with parchment paper and lightly coated with pan release spray.</li><li>4. Brush barbecue sauce over chicken.</li><li>5. Bake uncovered:</li><li>6. Bake until chicken browns slightly around the edges. If the chicken browns too quickly, cover with foil to slow the browning process.</li><li>7. Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.</li><li>8. Transfer to steam table pan (12" x 20" x 2 1/2").</li><li>9. Critical Control Point: Hold for hot service at 135 °F or higher.</li><li>10. Serve 1 portion (1 breast, or 1 drumstick and wing, or 1 thigh with back).</li></ol>

Notes

\*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service

### **Serving**

NSLP/SBP Crediting Information: 1 portion (1 breast, or 1 drumstick and wing, or 1 thigh with back) provides 2 oz equivalent meat/meat alternate.

CACFP Crediting Information: 1 portion (1 breast, or 1 drumstick and wing, or 1 thigh with back) provides 2 oz meat/meat alternate.

Marketing Guide		
Food as Purchased for	50 Servings	50 Servings
Mature onions	8 oz	1 lb

Serving	Yield	Volume
See Notes	<b>50 Servings:</b> about 19 lb 8 oz	<b>50 Servings:</b> 3 sheet pans (18" x 26" x 1")
	<b>100 Servings:</b> about 40 lb 8 oz	<b>100 Servings:</b> 6 sheet pans (18" x 26" x 1")

Nutrients Per Serving					
Calories	151	Saturated Fat	2 g	Iron	1 mg
Protein	8 g	Cholesterol	30 mg	Calcium	12 mg
Carbohydrate	16 g	Vitamin A	404 IU	Sodium	352 mg
Total Fat	6 g	Vitamin C	2 mg	Dietary Fiber	